

P253 44 5/51

Here's how:
TOAST
 hard rolls into very thin
 on a baking sheet. Toast in
 about 15 minutes until
 brown. It may take longer.
 do this tasty trick with
 ! Brush these, while hot,
 or margarine. They may
 is, but you'll dream happy
 ead. If I tell you a secret,
 ll you? Oh, well, if you do
 n't do any harm. In fact,
 mind to go ahead and tell
 remember the old lady who
 s for forty years and set up
 ept on the closet shelf and
 od to use.) But what I'm
 is the way to make a des-
 to eat. Saving it will do no
 l you won't want to save it
 and tasted it, and every-
 his. See if they don't. For
 g dessert. Looks beautiful,
 never is any left over. It

sugar is dissolved. Chill until slightly thick-
 ened. Then fold in 1 cup heavy cream,
 whipped, ¼ teaspoon mint extract and a few
 drops of green coloring. Taste for mint
 flavor and be sure to add more extract, if it
 tastes more like sorrel than mint. Pour into
 a 1-quart mold. Chill until firm. Turn out
 and garnish with sliced pineapple and little
 bouquets of fresh mint.

Lucky me. Am I lucky? You can say that
 again. Soon I'll be up and away at the crack
 of dawn, my rod all set, my creel over my
 shoulder and my bait calmly reposing in a
 dirt-filled coffee can. Oh, yes, some lunch
 hung on my shoulder convenient as may be.
 For the big day has arrived and it's trout I'm
 going for, especially that big one whose
 home is under a rock in a pool I know. (Even
 if I wanted to, I wouldn't give that pool five
 cents' worth of publicity.) Up where I came
 from, it's bait, except for the city slickers
 who heave in with paraphernalia enough to
 fill the hold of the Queen Mary. And then
 they get mad because the fish just laugh at
 their gaudy flies and make for a good fat
 worm. That's the life. Yes, I'm lucky. I am a
 fisherman. And it's May. The season's open.
 Let's go.

Knives Cutting

By Victoria Harris

ally, a sharp knife is the safest. A dull cutting edge
 awkward and slow—and generally "whets" the temper.
 This is when fingers get nicked.

han... this dam-
 Stainless-steel blades
 slowly than carbon-
 heck sharpness, draw
 one sheet of news-
 sharp, it will slice the
 applying pressure, ex-
 own weight.



strokes through this
 dull knife comes out
 rn the handle as the
 the blade is drawn
 lot. Smooth, even
 t. A guide holds the
 ctly right angle; twin
 both sides at once.

Knives stay keen longer when kept in
 holders—rather than jostled with other
 kitchen tools in a drawer. It's a
 safety-first precaution too—for there
 are no accidental cuts when reaching
 for them, and they are well out of
 curious children's reach. This holder
 grips and holds knives magnetically.

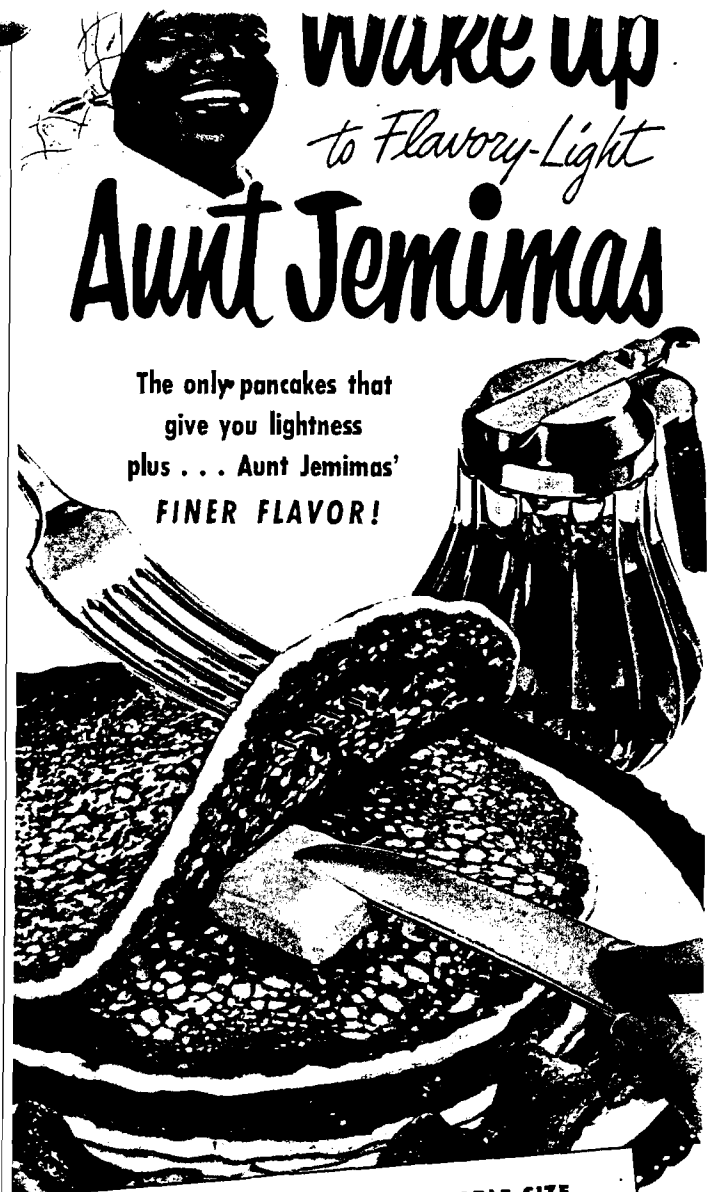
To keep knives keen

Never use knives to pry open cans,
 cut bone, metal or string.

Slice onto a board, not on hard sur-
 faces like metal or enamel.

Chill knives before cutting frozen
 food; sudden temperature changes
 may break them.

Don't expose blades to high heat, for
 this destroys the temper so they
 won't hold a sharp edge.



Wake up
 to Flavoury-Light

Aunt Jemimas

The only pancakes that
 give you lightness
 plus . . . Aunt Jemimas'
FINER FLAVOR!

SPECIAL OFFER!
 LIMITED TIME ONLY

NEW Dainty TABLE SIZE
 Aunt Jemima—Uncle Mose
SALT & PEPPER SET

★ Never offered before!
 ★ Gaily-colored, washable Plastic

★ Just 3 1/2" high

YOURS for only 25¢
 (in coin)

and the top
 from any
 Aunt Jemima
 Ready-Mix Pkg.

Mail to:
 Aunt Jemima
 Box D, Dept. 101
 Chicago 77, Ill.

● The red box for
 flavory-light Pancakes

○ The yellow box for
 rangy Buckwhears

